

Siurell Blanco, Can Xanet

Mallorca, Spain



Product code	XT02ZZWC
Grapes	Giró Ros, 46% Muscat , 7% Premsal
Country	Spain
ABV%	13
Case Size	6
Closure Style	
Producer	
Vintage	2022

CAN XANET

Producer

Created in 2011 by José Antonio González, Can Xanet is a 2-hectare vineyard in Northern Majorca situated between the towns of Pollensa and Alcúdia in the foothills of the Sierra de Tramuntana mountains. The soils are rich limestone and are alimented by water from the mountains, helping to prevent any severe hydric stress until well into summer. The vineyard's proximity to the sea contributes to a special microclimate, as the thermal winds that appear in summer, cool the vines, avoiding excessive early ripening. Minimal intervention is the watchword in the vineyard. Four varieties are grown: Merlot, Syrah, Mantonegro and Gorgollassa. In addition, about 1 ton of Callet is bought from a nearby organic vineyard. Grapes are hand harvested, de-stemmed and then fermented in open top wooden casks. After malolactic fermentation, 80% of the wine is aged in new, one, two and three-year-old 225L French oak barrels.

Viticulture

The vineyard is cultivated following reasonable practices to obtain quality grapes: vegetal cover between rows, short pruning, green pruning to keep the optimal production, phytosanitary treatments only when it is essential and using the least aggressive For auxiliary fauna, cluster thinning after Envero and manual harvesting with selection of clusters

Winemaking

The entrance of the white grape in the winery takes place between 23 and 29 August, which comes from two different farms. The two predominant are the Girò Ros and Muscat and includes about 500 kg of Premsal to give a point of acidity to the wine, as this grape is vinifico quite green. A soft press was made, of 8,898 Kg of grape just left 4,040 L of wine, which gives us a 45% utilization. You could say it's downright low, but it allowed us to get a real must-have flower.

Vinifications were made separate for each type of grape,



keeping at 19 o C during the fermentation, were spaced the Bazuqueos to two weekly, and one weekly later keeping the grape to 15th At the beginning of December, the three deposits were gathered in one single, keeping the wine with its lees with Bazuqueos every two weeks, until its clarified and bottled at the end of March